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EDIBLE SOYBEAN OIL
A LIST OF PUBLICATIONS AND PATENTS FOR 1967

of the
Northern Utilization Research and Development Division
Peoria, Illinois

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[2] Ohio State University, Columbus, Ohio.

[3] University of St. Andrews, Fife, Scotland.

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[5] University of Illinois, Urbana, Ill.

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[7] USDA Market Quality Res. Div., Washington, D.C.

[8] Report of research work supported with funds provided by the U.S. Department of Agriculture under the authority of U.S. Public Law 480, 83rd Congress, and sponsored by the Northern Division.

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PATENTS

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GAS-SOLID CHROMATOGRAPHY USING COLUMN COMPRISING $AgNO_3$-COATED ALUMINA.
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